

Chemung County Department of Health
Environmental Health Services
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EHS@co.chemung.ny.us

Food Service Establishment Inspection Summary Report

Operation: FINN ACADEMY CAFETERIA (ID: 906428)
Facility Name: FINN ACADEMY
Facility Code: 01260-09 Facility Email: info@finnacademy.com
Facility Address: 610 Lake Street, Elmira, NY 14901

To the Attention of:

Lia Navone
FINN ACADEMY
610 Lake St.
Elmira, NY 14901
Email: lianavone@finnacademy.com

Inspection

Date: September 20, 2018 10:30 AM
Inspector: Michael Cain (mcain@co.chemung.ny.us)
Responsible Person: Lia Navone, Kitchen Manager

Summary

Number of Public Health Hazards Found: 0
Number of Public Health Hazards NOT Corrected: 0
Number of Other Violations Found: 1

Each item found in violation is reported below along with the code requirement.

NO CRITICAL VIOLATIONS REPORTED

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM #15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the item are violations.

Code Requirements: Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings: One drop ceiling panel not secure, not in place in kitchen.

Additional Information Collected During Inspection

Comments: Per Kitchen Manager, hot foods delivered from EOP Ernie Davis Community Center kitchen prior to lunch service. Hot foods are then hot-held in kitchen oven prior to service. Checked food temperatures- Sloppy Joe's w/ Ground Turkey- 200 dF, Cooked Potato Wedges- 212 dF, Milk- 38 dF. Kitchen staff were observed using plastic gloves and proper utensils during inspection. Discussed pre-chilling of cold potentially hazardous foods (Cut Cantaloupe, Honeydew Melon, Watermelon) with Kitchen Manager during inspection. Numerical thermometer available for evaluating hot potentially hazardous (TCS) foods. Refrigerated storage equipment which is used to store cold potentially hazardous (TCS) foods were maintained at less than 45 dF, monitoring thermometers available inside refrigerated storage units. Quaternary ammonia test kit available for evaluating dish ware and wiping cloth solution. A Time Table of Compliance Date of September 27, 2018 has been established to correct the violation listed above. A re-inspection will be conducted after this date to determine compliance.



Inspector: Michael Cain (mcain@co.chemung.ny.us)



Received by: Lia Navone, Kitchen Manager